

Health certificate

For hydrolysed protein, dicalcium phosphate and tricalcium phosphate not intended for human consumption to be used as feed material or for technical purposes, intended for dispatch to the European Community

Note for the importer: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border inspection post.

1. Consignor (name and address in full)	VETERINARY CERTIFICATE For hydrolysed protein, dicalcium phosphate and tricalcium phosphate not intended for human consumption to be used as feed material or for technical purposes, intended for dispatch to the European Community Reference number ⁽¹⁾ ORIGINAL
2. Consignee (name and address in full)	3. Origin of the hydrolysed protein/dicalcium phosphate/tricalcium phosphate ⁽²⁾ 3.1 Country : 3.2 Code of territory : 4. Competent Authority 4.1 Responsible Ministry : 4.2 Certifying department :
5. Intended destination of the hydrolysed protein/dicalcium phosphate/tricalcium phosphate ⁽²⁾ 5.1 EU Member State : 5.2 Name and address of the destination :	6. Place of loading for exportation
7. Means of transport and consignment identification ⁽³⁾ 7.1 (Lorry, Rail-wagon, Ship, or Aircraft) ⁽²⁾ 7.2 Number of seal (if applicable) : 7.3 Registration number(s), ship name or flight number :	7.4 Nature of packaging : 7.5 Number of packages : 7.6 Net weight : 7.7 Lot/batch production reference number :
8. Identification of the hydrolysed protein/dicalcium phosphate/tricalcium phosphate ⁽²⁾ 8.1 Description of the [hydrolysed protein]/[dicalcium phosphate]/[tricalcium phosphate] ⁽²⁾ : 8.2 [hydrolysed protein]/[dicalcium phosphate]/[tricalcium phosphate] ⁽²⁾ of : (animal species) 8.3 Address and registration number of treatment/processing establishment ⁽²⁾ :	
9. Health attestation I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1774/2002 ⁽⁴⁾ and Regulation (EC) No [SANCO/4076/R2] and certify that the hydrolysed protein/dicalcium phosphate/tricalcium phosphate ⁽²⁾ described above : 9.1 consists of hydrolysed protein/dicalcium phosphate/tricalcium phosphate ⁽²⁾ that satisfy the health requirements below; 9.2 consist exclusively of hydrolysed protein/dicalcium phosphate/tricalcium phosphate ⁽²⁾ not intended for human consumption; 9.3 has been prepared and stored in a plant approved, validated and supervised by the competent authority in ways that prevent cross-contamination of Category 3 material with Category 1 and 2 materials; and complying with the rest of	

	the specific requirements set out in paragraphs 3 to 10 of Chapter I of Annex VII to Regulation (EC) No 1774/2002, in order to kill pathogenic agents;
9.4	has been prepared exclusively with the following animal by-products :
(3) <i>either</i>	[parts of slaughtered animals, which are fit for human consumption in accordance with Community legislation, but are not intended for human consumption for commercial reasons;]
(3) <i>and/or</i>	[parts of slaughtered animals, which are rejected as unfit for human consumption but are not affected by any signs of diseases communicable to humans or animals and derive from carcasses that are fit for human consumption in accordance with Community legislation;]
(3) <i>and/or</i>	[hides and skins, hooves and horns, pig bristles and feathers originating from animals that were slaughtered in a slaughterhouse, after undergoing ante-mortem inspection, and were fit, as a result of such inspection, for slaughter for human consumption in accordance with Community legislation;]
(3) <i>and/or</i>	[blood obtained from animals other than ruminants that are slaughtered in a slaughterhouse, after undergoing ante-mortem inspection, and were fit, as a result of such inspection, for slaughter for human consumption in accordance with Community legislation;]
(3) <i>and/or</i>	[animal by-products derived from the production of products intended for human consumption;]
(3) <i>and/or</i>	[former foodstuffs of animal origin, or former foodstuffs containing products of animal origin, other than catering waste ⁽⁶⁾ , which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects which do not present any risk to humans or animals;]
(3) <i>and/or</i>	[raw milk originating from animals that do not show clinical signs of any disease communicable through that product to humans or animals;]
(3) <i>and/or</i>	[fish or other sea animals, except sea mammals, caught in the open sea for the purposes of fishmeal production;]
(3) <i>and/or</i>	[fresh by-products from fish from plants manufacturing fish products for human consumption;]
(3) <i>and/or</i>	[shells, hatchery by-products and cracked egg by-products originating from animals which did not show clinical signs of any disease communicable through that product to humans or animals;]
9.5	the hydrolysed protein/dicalcium phosphate/tricalcium phosphate ⁽²⁾ :
	a) was wrapped, packaged, stored and transported under satisfactory hygiene conditions, and in particular wrapping and packaging took place in a dedicated room, and only preservatives permitted under Community legislation were used, and
(2) <i>either</i>	<p>b) in the case of hydrolysed protein, has been produced by a process involving appropriate measures to minimise contamination of raw Category 3 material.</p> <p>In the case of hydrolysed proteins entirely or partly derived from ruminants hides and skins, has been produced in a processing plant dedicated only to hydrolysed proteins production, using a process involving the preparation of the raw Category 3 material by brining, liming and intensive washing followed by :</p> <p>b) i) exposure of the material to a pH of more than 11 for more than 3 hours at temperature of more than 80 C and subsequently by heat treatment at more than 140°C for 30 minutes at more than 3.6 bar; and</p> <p>b) ii) exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140°C for 30 minutes at 3 bar.]</p>
(2) <i>or</i>	<p>b) in the case of dicalcium phosphate, has been produced by a process that :</p> <p>b) i) ensures that all Category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4% and a pH of less than 1,5) over a period of at least two days,</p>

	b) ii) followed by treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7, and
(2) or	b) iii) finally air-dries this precipitate for 15 minutes, with inlet temperature of 270° to 325°C and end temperature between 60° and 65°C.] [b) in the case of tricalcium phosphate, has been produced by a process ensuring : b) i) that all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14 mm), b) ii) continuous cooking with steam at 145°C during 30 minutes at 4 bars, b) iii) separation of the protein broth from the hydroxyapatite (tricalcium phosphate) by centrifugation, and b) iv) granulation of the tricalcium phosphate after drying in a fluid bed with air at 200°C.]
<p>Official stamp and signature</p> <p>Done at on</p> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> (place) (date) </div> <div style="display: flex; justify-content: space-between; margin-top: 20px;"> <div style="width: 45%;"> <p>(stamp) ⁽⁷⁾</p> </div> <div style="width: 50%; text-align: center;"> <p>.....</p> <p>(signature of the official veterinarian) ⁽⁷⁾</p> <p>.....</p> <p>(name, qualifications and title, in capital letters)</p> </div> </div>	

Notes

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| (1) | Issued by the competent authority. |
| (2) | Delete as appropriate. |
| (3) | For goods vehicles the registration number should be given. For bulk containers, the container number and the seal number (if applicable) should be included. |
| (4) | OJ L 273, 10.10.2002, p. 1. |
| (5) | OJ L 212, 22.07.1989 p.87. |
| (6) | Catering waste means all waste food, including used cooking oils, originating in restaurants, catering facilities and kitchens, including central kitchens and household kitchens. |
| (7) | The signature and the stamp must be in a different colour to that of the printing. |